Saison

- Gravity **12.1 BLG**
- ABV **---**
- IBU **46**
- SRM **13.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.7 kg *(57.4%)*	80.5 %	2
Grain	Strzegom Wiedeński	0.8 kg *(17%)*	79 %	10
Grain	Pszeniczny	0.7 kg *(14.9%)*	85 %	4
Grain	Carahell	0.2 kg *(4.3%)*	77 %	26
Grain	Caraaroma	0.2 kg *(4.3%)*	78 %	400
Grain	zakwaszający	0.1 kg *(2.1%)*	70 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Other	glukoza	300 g	Boil	5 min
Flavor	curacao	20 g	Boil	20 min